

GREENS & BEANS ::::::::::::::::::::

WARM OLIVES, SHAVED FENNEL, ORANGE, THYME	6
WINTER GREEN SALAD, FRAGRANT HERBS, LIME LEAF VINAIGRETTE	11
CANDY ROASTER SQUASH, BROWN BUTTER, TOASTED SEEDS, LOCAL FETA	8
SMOKED BEET SALAD, FARMER'S CHEESE, SCHUG, APPLE	12
FALAFEL, RED ONION LABNEH, MARINATED CUCUMBER, HAZELNUT DUKKAH	14
CHARRED ARROWHEAD CABBAGE, ORANGE CARAWAY VINAIGRETTE, CRISPY GARLIC	10
CRISPY KENNEBEC POTATO, HARISSA, ZA'ATAR	6
ROASTED CAULIFLOWER, URFA PEPPER, LIME YOGURT, MINT	10
BRUSSELS SPROUTS, SUNNY-SIDE EGG, WARM CIDER & BACON	11

GRAINS OF VARIOUS NAMES :::::::

RYE BERRY SALAD, RED KURI SQUASH, RED CURRY VINAIGRETTE	8
CRISPY RICE DUCK CONFIT, PICKLED JIMMY NARDELLO PEPPERS	9
HEIRLOOM GRAIN PORRIDGE, PICKLED CARROTS, WILD HERB SALAD, GINGER	10
PENNSYLVANIA POLENTA, TULUM CHEESE, MAITAKE CHIPS, OLIVE OIL	9



OUR BREAD ::::::::::::::::::::

Our bread, a pita-like laffa, is baked to order  
and central to both the menu and the hazel experience.  
It's intended to be shared and enjoyed throughout  
the meal, and is offered with the  
following accompaniments:

BEET TOP SHUG roasted garlic, parsley, jalapeño, aromatic spices	3
WHIPPED TAHINI roasted garlic, lemon	4
MUHAMMERA roasted red pepper, walnut, pomegranate molasses	4
SMOKED CATFISH smoked paprika, crispy shallots, red onion, chives	6
CARROT HAYDARI strained yogurt, garlic, lemon, dill, parsley	4

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ANIMAL KINGDOM ::::::::::::::::::::

GULF COAST SHRIMP, PUFFED FILÉ, COFFEE, PICKLED BEET	15
STEAK TARTARE, SMOKED EGG YOLK, PICKLES, CRISPY PARMIGIANO AND PUFFED POTATO	14
FOIE GRAS MOUSSE, HONEY BUTTER, BEE POLLEN	16
GNOCCHI, POBLANO PORK RAGOUT, PICKLED ONION, CILANTRO	18
CHARCOAL GRILLED LAMB SAUSAGE, CUCUMBER, MINT, PUFFED SORGHUM, RED PEPPER AIOLI	16
BRAISED BEEF SHORT RIB, HORSERADISH GREMOLATA, CELERY ROOT CREAM, BLISTERED TURNIPS	19

FEAST ::::::::::::::::::::

• large format dishes for two served family-style •

WHOLE ROASTED FISH, SPICY YOGURT, CITRUS GREMOLATA, WINTER RADISH, SUMAC ONIONS	57
CHARRED LAMB NECK, SPICED HONEY, BEEF FAT ROASTED TURNIP, CRISPY MAITAKE	59
DRY AGED ROHAN DUCK, SPICED CARROT BRAISED LENTILS, DUCK ROULADE	62

executive chef / robert curtis • follow us @hazelrestaurant